



Food Menu

The majority of our menu is available gluten free,
please speak to your server for more details

Starters

Courgette fritters , chimichurri dip (vg)	£7.25
Mixed olives , feta & sundried tomatoes (vga)	£8.75
Soup of the day , crusty ciabatta (vg)	£6.95
Twice baked cheese & chive souffle , creamy leek & bacon sauce (va)	£11.25
Beetroot, gin & lime cured chalkstream trout , green apple salad, beetroot pearls & crostini	£9.75
Creamy goats cheese mousse , roasted beetroot, hot honey, toasted pine nuts & crostini (v)	£9.50
Chalcroft farm chicken wings tossed in your choice of garlic butter, chimichurri or BBQ sauce	£8.50

Sharers

Hot honey and Rosemary baked Camembert , homemade onion jam, crudites & baked ciabatta (v)	£16.50
Cheesy nachos , tortilla chips, cheddar cheese sauce topped with picco de gallo, guacamole & sour cream (v)	£15.50
Kilo of Chalcroft farm chicken wings tossed in garlic butter, chimichurri or BBQ sauce	£18.50

Mains

Chalcroft farm beef burger , brioche bun, double smash patty, Monterey jack, smoked streaky bacon, Chefs burger sauce, baby gem lettuce, thin cut rosemary fries	£17.95
Line caught haddock , GF 6X ale batter, chunky chips, minted crushed peas & tartare sauce <i>*add curry sauce for £1.50*</i>	£17.95
Roasted spiced chickpea & avocado caesar salad , charred baby gem lettuce, jammy egg & parmesan shavings (v) <i>*Add house maple-smoked chalkstream trout for £4.50*</i>	£15.50
Lemon & garlic chalkstream trout supreme , citrus braised fennel, Koffmann buttered new potatoes, courgette ribbons	£21.95

Roasts

Roast striploin of Hampshire beef , beef dripping roast potatoes, braised red cabbage, roasted carrots, swede & carrot puree, savoy cabbage, Yorkshire pudding & rich red wine gravy	£19.95 / £14.95
Free-range chicken supreme & confit thigh , sage & onion stuffing, roast potatoes, vegetable medley, Yorkshire pudding & rich red wine gravy	£18.95
Roasted pork loin , sage & onion stuffing, roast potatoes, vegetable medley, Yorkshire pudding & rich red wine gravy	£18.95 / £13.95
Mixed roast , striploin of Hampshire beef, free-range confit chicken leg, pork loin, roast potatoes, vegetable medley, Yorkshire pudding & rich red wine gravy	£21.95
Brie, Mediterranean vegetable & walnut wellington , roast potatoes, vegetable medley, Yorkshire pudding & rich red wine gravy (vga)	£17.95

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING.

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. (v) = vegetarian option. (vg) vegan option. All weights are approximated before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

Sides

Rosemary fries (vg)	£4.95
Buttered greens (v)	£5.75
Dressed garden salad (v)	£4.95
Chilli** oil smashed Koffmann potatoes (vg)	£4.95

Puddings

Sticky toffee pudding , toffee sauce & Judes honeycomb ice cream	£9.25
Vanilla creme brulee , passion fruit & shortbread	£9.25
Belgian chocolate truffle torte , Morello cherry compote, candied walnuts & pistachio sauce	£9.50
Affogato , vanilla ice cream topped with an espresso & cinnamon spiced shortbread	£7.75
Limoncello Tiramisu	£9.95
Jude's ice creams (ask your server for today's flavours)	
1 scoop - £2.50 2 scoops - £5.00 3 scoops - £6.75	

Head Chef - Guy Brown

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